

BAB VI

KESIMPULAN DAN SARAN

6.1. Kesimpulan

1. Perlakuan proporsi margarin : *puree* apel memberikan pengaruh nyata ($\alpha = 5 \%$) terhadap kadar air, kadar lemak, kekokohan, serta tingkat kesukaan terhadap kenampakan produk *brownies*.
2. Perlakuan proporsi margarin : *puree* apel tidak memberikan pengaruh nyata ($\alpha = 5 \%$) terhadap volume, volume spesifik, tingkat kesukaan terhadap tekstur, serta tingkat kesukaan terhadap rasa produk *brownies* panggang yang dihasilkan.
3. *Brownies* perlakuan proporsi margarin : *puree* apel = 60 : 40, merupakan *brownies* perlakuan terbaik yang paling disukai konsumen.

6.2. Saran

Perlakuan substitusi margarin oleh *puree* apel pada *brownies*, menyebabkan peningkatan kadar air. Peningkatan kadar air *brownies* berpengaruh terhadap umur simpan, sehingga penelitian lebih lanjut diperlukan untuk meneliti mengenai perubahan umur simpan *brownies* yang dibuat dengan perlakuan substitusi margarin oleh *puree* apel.

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